

From the kitchen of Julie Zepf

### Jam Crescents

2 ½ cups unsifted all-purpose flour  
¼ cup sugar  
Pinch salt  
1 8 oz. Package cream cheese at room temperature  
1 cup butter at room temperature  
2 tablespoons sour cream  
¾ cup preserves your choice ( my favorites are raspberry and apricot)

In large bowl mix flour, sugar and salt. In large mixing bowl of mixer set to low cream together butter and cream cheese. Add in flour mixture and continue mixing until dough resembles cornmeal. Add sour cream and mix until pastry just holds together. Form into ball. Wrap and refrigerate over night.

Preheat oven to 325 degrees. Line 2 large cookie sheets with either Reynolds release or parchment. (You can also just grease pans) Divide dough in quarters: work with one quarter at a time, keeping remaining dough refrigerated. On a floured surface, roll dough into 10-inch square. With 3 inch round cookie cutter, cut out dough circles. Place 1 teaspoon of preserves in center of each. Moisten edge, fold dough over preserves. Seal edge by pressing with tines of a fork dipped in flour: prick top. Place on cookie sheet. Repeat with remaining dough and bake 18 to 20 minutes or until golden brown. Remove to cooling rack. Cool and store in airtight tins. I find using wax paper between layers keeps cookies longer. Makes about 3 dozen.